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We claim:

A process for preparing a comestible product containing high molecular weight alcohols omprising:

providing a high molecular weight alcohol; relative

providing an edible oil containing less than about 12 weight percent linolenic acid that is substantially free of medium chain trigly crides composed of C₈ to C₁₀ fatty acids;

admixing said high molecular alcohols in said edible oil to form a high molecular weight alcohol/edible oil admixture that contains less than two weight percent high molecular weight alcohol; and combining said admixture with other components of a comestible product.

- 2. The process of claim 1 wherein the high molecular weight alcohol is policosanol.
- 3. The process of claim 1 wherein the high molecular weight alcohol is octacosanol.
- 4. The process of claim 1 wherein the edible oil is a vegetable oil.
- 5. The process of claim 1 wherein the comestible product is a non-continuous oil phase product.
 - 6. The process of claim 5 wherein the non-continuous oil phase product is a margarine.
- The process of claim 5 wherein the non-continuous oil phase product is a spread.
 - 8. The process of claim 5 wherein the non-continuous oil phase product is a salad dressing.
 - 9. The process of claim 4 wherein the non-continuous oil phase product is a mayonnaise.
 - 10. The process of claim 1 wherein the amount of the long chain alcohol admixed in the edible oil comprises from about 0.0001% to about 0.4 weight % of the comestible product.
- 11. The process of claim 1 wherein the amount of the high molecular weight alcohol admixed in the edible oil comprises from about 0.001% to about 0.01% of the comestible product.

MCP-233 10

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Method for preparing a long chain alcohol in an edible oil material comprising:

providing an edible oil substantially free of medium chain triglycerides composed of C₈-C₁₀ triglycerides and containing less than about 10 weight percent linolenic acid; providing a long chain alcohol;

admixing said edible oil and long chain alcohol in the presence of an energy source such that the long chain alcohol is admixed in the oil; said long chain alcohol/edible oil admixture is stable and substantially free of an emulsifier or surfactant; and having a viscosity of less than about 200 centipoise as measured at 70 °F.

The method of claim 10 wherein the long chain alcohol and oil are heated to a temperature of from about 160 to about 180 °F.

- 14. The method of claim 11 wherein the long chain alcohol is provided at a level of from about 0.1 to about 2 weight percent based upon the level of the oil.
- 15. The method of claim 12 wherein the long chain alcohol is policosanol.
- 16. The method of claim 13 wherein the policosanol has an octacosanol content of greater than about 65 weight percent.

17 A composition comprising:

a stable edible oil /long chain alcohol admixture substantially free of an emulsifying or surfactant agent, the edible oil substantially free of medium chain triglycerides composed of C₈-C₁₀ triglycerides and containing less than about 10 weight percent linolenic acid;

- 25 the admixture having a viscosity of less than about 200 centipoise as measured at 70 °F.
 - 18. The composition of claim 15 wherein the long chain alcohol is from about 0.1 to about 2 weight percent of the total composition weight.
- 30 19. The composition of claim 16 wherein the long chain alcohol is policosanol.
 - 20. A method of reducing cholesterol in a vertebrate comprising:

 providing an effective amount of the comestible product of claim 1.
- 21. The method of claim 20 wherein the comestible contains about 0.1 to about 100 milligrams of high molecular weight alcohol per serving size.

MCP-233

11





22. A method of reducing cholesterol in a vertebrate comprising administering an effective amount of the composition of claim 17.

MCP-233 12